

INFINITY
CAS - 4 JAN 04

Item Number	Deficiency	Corrective Action
1 LIDO – HOT GALLEY	The two double door hot holding cabinets had mounted thermometers which could not be viewed due to cloudy covers. Recommend installing removable thermometers inside the cabinets	Removable thermometers were ordered. PO#57004582IN1
2 LIDO – HOT GALLEY	Bulkheads below cooking equipment and counters were soiled with dirt and crease residue throughout the hot section.	Bulkheads were cleaned
3 LIDO – HOT GALLEY	There was an open panel at the bulkhead directly beneath the soup kettle.	Opening was closed with a new stainless
4.LIDO – BUFFET	Several light fixtures along the port and starboard buffet lines were not functioning	
5.LIDO – DISHWASH	The final hot water sanitizing rinse temperature of the in-use flight – type dish wash machine was 159F at the dish surface.	Request for Repairs # 57004535-IN1 was issued for a Hobart technician to attend.
6.LIDO – DISHWASH	Plates were positioned so they overlapped in the conveyor dish wash machine, preventing all surfaces from being exposed to wash and rinse water spray.	The item was corrected during inspection
7.LIDO – DISHWASH	The mounted final rinse thermometer on the flight-type dishwash machine registered approximately 40F higher than the plate level temperature, making it 20F out of calibration.	This item corrected during inspection
8.BACK GRILL	The fluorescent artificial lights in the deckhead of the service area were not shielded and were not shatter-resistant tubes.	Covers for the fluorescent lights were ordered PO# 57004559IN1
9. BACK GRILL	The deckhead panels over the front service section were soiled with dirt/grease residue.	Area was cleaned and repainted.
10.ICE CREAM PARLOR PORT & STARBOARD	The fluorescent artificial lights in the deckhead of the service area were not shielded and were not shatter-resistant tubes.	Same as item # 8

INFINITY CAS: 4 JAN 04

Page 2 of 3

11.SCULLERY DECK 10

The mounted final rinse thermometer for the glasswash machine registered approximately 20F out of calibration when compared to the plate level temperature.

Same as item # 5

12.CHILD ACTIVITY CENTER – FUN FACTORY

The child toilet was not equipped with a supply of sanitary wipers for use after hand washing.

Requisition order# IN 11468 was submitted

13.INTERGRATED PEST MANAGEMENT(IPM)

There was no written documentation that the second officer was trained, yet he does use/apply pesticides.

Training was carried out by ECOLAB technician at Port Everglades 18 Jan.2004

14.MEDICAL

On the cruise of 27 November to 7 December 2003 there were two passengers who were issued antidiarrheal medications but were not noted on the Gastrointestinal illness surveillance log for that cruise.

Medical team was advised in writing, and memorandum was kept for future reference.

15 POOLS AND WHIRLPOOL SPAS

There was no monthly core sample collected from the spa sand filters and inspected for excessive organic material using a sedimentation method. A copy of a recommended sedimentation method was left on the ship during the inspection

Copies of recommended sedimentation method were placed in log books for further reference.

16.WATER PRODUCTION

A potable water bunkering/production log review revealed that while at anchorage at Lahaina 11/22-25, Kona 11/21-22 and Hilo 11/20-21, the ship was producing water through the onboard evaporator plants in conjunction with heat produced from the gas turbines. Although this water was reported by ship's engineering staff to be used to fill technical laundry water tank only, the documentation of the process was in the potable water production logbook with no entries of the tanks, which were filled. This process conflicts with the intent of the VSP operations manual and may require a variance to ensure protection of the potable water.

A notice was placed in the ECR notifying that evaporators should not be used at anchor for any water production.

17.MAIN GALLEY

The wash temperature for the glasswasher was 145F. The data plate states the wash temperature should be a minimum 150F.

Same as item # 5

18.MAIN GALLEY-HOT GALLEY

Loose peeling sealant was noted in the ventilation hood at the tilting pan station.

Sealant was replaced.

INFINITY CAS: 4 JAN 04

Page 3 of 3

19.MAIN GALLEY

Some recessed grouting was noted around deck drains.

Grouting was repaired.

20.MAIN GALLEY- BAKERY

Heavy condensation was noted the deckhead above baking ovens.

Ventilation was improved

21.CREW GALLEY

The pressure gauge on the glass washer was reading 5 pounds over the 15-20 pounds per square inch range.

22. STAFF MESS

The carpet is very worn making cleaning difficult.

Carpet was steam cleaned.

23.PROVOSION-BEVERAGE AREA

Three boxes of Cova Milano chocolate flavors were flavors were stored on the deck.

Boxes were removed and supervisor was instructed accordingly.

24.POOL BAR

The backflow preventer had a continuous leak at the multi-flow beverage dispenser station.

Backflow preventer was replaced.

Captain G.Andrianatos
Master INFINITY
Celebrity Cruises